415 "The best pieces of equipment of which they can boast are
323 some small vessels of "palo santo" [lignum vital—a kind of wood--Translator] and a few small clay pots with very narrow mouths and two little handles which serve them as water flasks on their frequent raiding forays."

"Men and women alike shave their heads completely. They
302 use, for that purpose, the sharp jaw of a certain fish, and their own teeth serve them to pare their nails. They cover themselves as best
291 they are able from their waists to their knees. The men, on gala
286 occasions, often wear a sort of sleeveless jacket and hang a kind of
415 bag from one shoulder in which they keep a crude wooden pipe, fire
[276] making equipment and other nicknacks. Both the bag and the coat are knitted, made from agave or chaguar fiber, and curiously marked.
302 They pull out their beards, eyelashes and eyebrows, and either to improve their looks or in order to appear more terrible in battle, they blacken their faces and chests with coal dust."

"Their favorite food is fish, and lacking this, all kinds of wild
262 fruits or roots other than the poisonous ones. Their principal vegetable food, on which they can count for a quarter of each year and which they store to some small extent, is the fruit of the algarrobo, chañar and mistol. They also eat, and that without repugnance, lizards, locusts, crickets [593], mice, and even eggs after they have been abandoned, together with other filth. They eat fish and any other kind of meat
●[252] or roots, roasted or boiled, and know of no other way of preparing food.
[261] They can withstand hunger admirably, and when they are unable to get other food they spend their time lying about chewing some herb or leaf from the forest."

"From the algarroba [pod which grows on the algarrobo tree--
273 Translator] they make a beverage which is extremely delicious to their
579 taste and which intoxicates them and makes them very fierce. Their drunken parties almost always end in a fierce fight which would have dire results were it not that the women, who never drink of that liquor, are careful to hide the arrows and all other offensive weapons and to hold back and separate those engaged in fighting."

"When the algarroba starts to turn yellow, they place in a cen-
533 222 tral place among the huts, the pimpin, which is a log, concave at its upper end, covered with a piece of hide. A drummer with a belt about

head and at the foot of their rustic bed they hang their possessions, such as their bags, nets, etc., and some of their weapons. They sometimes stick four forked sticks into the ground, to a height of about a hand breadth above the surface, at the four corners of the bed, place two poles crosswise upon them and upon these, lengthwise, the necessary number of slats to make a sort of bedspring on which to spread skins and blankets. This type of bed is used particularly in the summer time in order to be cooler and to be free of insects and poisonous reptiles. The whites also customarily do the same thing, but they elevate their beds to a height of one or two meters above the ground to escape from tigers [jaguars--Translator]. I have slept on all of these types of beds and give my assurance that it is all a matter of habit -- nevertheless one can sleep much more comfortably on the ground. When the Indians break camp they burn all their huts.

In Mataco, "hut" or "house" is said in two ways: "hauet" and "hepp" ("h" as in the German "haus" or "c" in "Florence"). Now "hepp" also means "smoke," "steam," "mist" and a kind of plant which looks like mist at a distance; "hepp" is also the name of steamship. And now, begging the reader's indulgence, is not the analogy perfect between this Mataco idiom and ours: calling the family or house "home" and a steamship "steam"? This is one more mental approximation between the Mataco man and the Aryan man.

The spear is stood upright at the entrance to the house, and to one side are the bow and arrows, which lend a certain warlike appearance which [178] is pleasing. The houses are not constructed symmetrically, but nevertheless an attempt is made to leave, between each row of huts, a wide street-like space.

It is a pleasure to see their fires when they are cooking. On the very top are earthenware pots which contain various roots and wild fruits, which usually need several changes of water. Among these there is a type of bean which is both good and palatable, and a root which is between a sweet potato and an Irish potato. The pots are made and fire-hardened by the Indian women, who work them with care.

When the time for eating arrives, which, in the camp, is usually at eleven A.M. and at nightfall, fish on spits are brought out and crackle and hiss and smoke and drip in a way to make one's mouth water. On occasion a piece of meat from some animal will grace the

drink is made; and the so-called [187] "patay" algarrobo whose pods, 137
like our white beans, are thick and produce a large amount of ex- 824
cellent flour with which bread -- called patay in the Quechua language --
is made. The first two have simple compound leaves, that is, each
leaf is made up of pairs of leaflets placed evenly along its axis, with
small thorns at the base of each leaf. The third type of algarrobo has
complex-compound leaves in which the secondary leaflets are sub-
divided into many pairs of almost microspoic ones, as occurs in the
churqui (Acacia cavenia), and also has thorns between ten and fifteen
centimeters long, though not large in girth.

In order to make patay (bread) which is only made in Santiago 252
and Catamarca in the basin of the Pueblos de Belen, the dry algarrobo
pod, ready for grinding, is placed under a hardwood or stone pestle
which is moved by a long lever. The pod, thus ground, is turned
into flour, but the seeds, which are extraordinarily hard, do not even
break. The flour is then sifted, poured and pressed into a pot which
has been previously heated by being put out in the sun or near a fire.
The pot is now sealed off with fine sand and then again placed in the
sun or near a fire for a short while. In ten minutes the patay is ready,
for the warming has no other object than to melt the honey contained
in the flour in order to make it coalesce into a lump, this lump be-
coming very hard once the honey cools. Thus they make loaves
weighing from four to six pounds and more, which can be packed
into saddlebags, slung over the saddle and afford a delicious if some-
what cloying food. The flour is in some ways similar to chestnut
flour. A slice of this, impaled on a knife and heated in the fire is
a really superb tidbit, both in smell and in taste. Aloja is the 273
Argentine (1) name given to the fermented beverages of that region,

1. Cacan (?) Ed.

while in Quechua they are called chicha (2), in Mataco; hŭ-nă;

2. Chicha is made from corn. Ed. --
See: Acca and Asua. [?--Translabor]

in Mocovi: nă-nă and nănn-nă; and in Vilela: tsŭc-cuĕ.

6:Métraux E-5 (no date) 1943 SI7 Mataco SI7

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estos indios que están acosados por una situación económica de día en día más difícil y que fuera de las misiones están sometidos a múltiples vejámenes y humillaciones. No obstante no se han observado crisis de suicidio entre los demás indios del Chaco argentino que viven bajo condiciones igualmente desfavorables. Hay también indicios de que los casos de suicidio eran comunes al principio de la era de las misiones y esto puede hacernos suponer que el suicidio era la expresión tradicional de la agresión en contra de los miembros de su grupo contra los cuales el individuo no podía vengarse en otra forma. El ejemplo dado por un suicida se hace contagioso y de allí nacen epidemias esporádicas de envenenamiento.

767 The high rate of suicide among the Matako Indians of the Argentine Gran Chaco is a social phenomenon well worth our attention. In this tribe suicide at times assumes the character of an epidemic that causes havoc among the people and is a serious problem for the [197] English missionaries who have several stations along the Bermejo and Pilcomayo Rivers. To these missionaries, especially to Dr. Collins [115] Smith and J. White, I am indebted for most of my information on the suicidal mania that has flared up on several occasions during the past ten years. Personally, I have witnessed only one case. Information about suicide among the Matako who live in the bush or as miserable hilotes around the white settlements is not available, but there is little doubt that if the Matako in the missions are so prone to take their lives, those who find themselves exposed to hunger and mistreatment will be even more inclined to end their days wilfully.

Suicide among the Matako takes a strictly patternized form. In all cases known to me, the victims poisoned themselves by eating the [824] fruits of the sachasandia (Capparis salicifolia Griseb). This fruit, the size of a walnut, grows on a tree which is very common in the Chaco region between the Bermejo and Pilcomayo Rivers. It ripens in December, the period which coincides with the largest number of 762 suicides. Strangely enough, the sachasandia is also an important food for the chaco Indians; it is collected in the summer, dried in 251 the sun and stored in caraguata bags to be consumed during the lean winter months. Even dried these fruits are extremely poisonous and 252 before eating them the Indians boil them six or seven times in different waters.

The clinical symptoms of sachasandia poisoning are: convulsions, 762 foaming at the mouth and, finally, coma. The heart beat becomes 764 jerky with short stops and upsurges of activity. The muscles of the throat are affected with paralysis and the patient makes a gurgling sound. When paralysis sets in, no emitic can be taken orally. The last phase of the agony is characterized by jumpy motions of the body